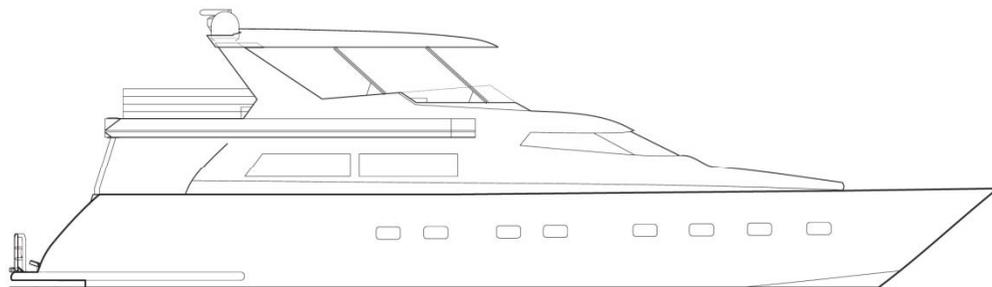


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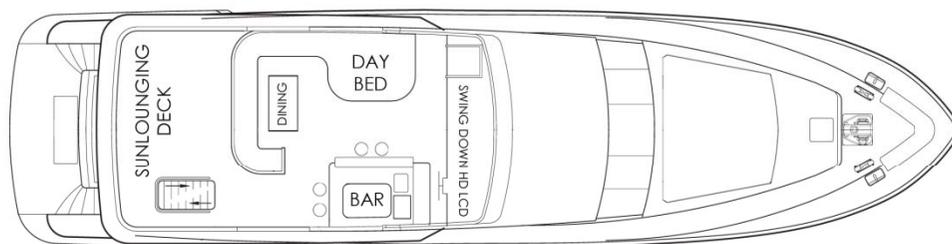
P E A R L

L U X U R Y M O T O R Y A C H T C H A R T E R S

e-brochure

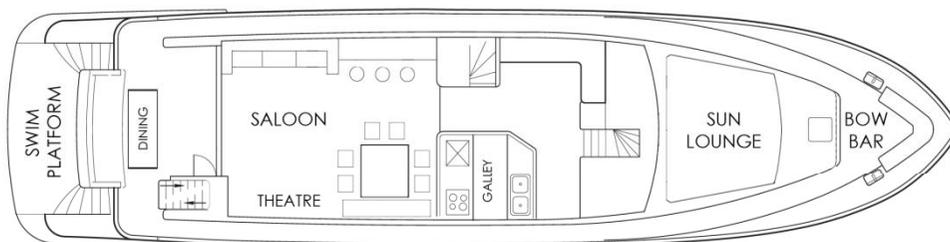


At over 80 feet and three levels of European luxury, the **MV Pearl** provides Melbourne an unrivalled setting in which to entertain. Expansive outdoor entertaining spaces with oversized sun lounges and al fresco dining areas provide a stunning and unique venue space.



SKY DECK PLAN

The **Sky Deck** boasts 360 degree views and sophisticated yet relaxed décor. Facilities include oak dining table for 10, full service cocktail bar, day bed, lounge, large deck and giant swing down flat screen TV. With temperature control and surround sound this area offers facilities for complete entertaining.



MAIN DECK PLAN

The **Saloon** is furnished with quality textiles and designer fittings. This chic and spacious area will provide an indoor dining room or cocktail lounge. State of the art audio visual and Bose sound system will compliment all event types.

The commercially appointed **Galley** allows caterers to service a variety of events from breakfasts or sit down dining to cocktail parties for up to 47.

Cocktail Menu

cold

natural oysters with ruby grapefruit dressing
mini fillet steak sandwiches with horseradish cream
peeled prawns with curry mayonnaise
teriyaki seared tuna with wakame salad and black sesame
thai chicken salad in cones with crispy shallots
egg and chive mousse in shell with micro mess
vegetarian san choy bao in witlof

hot

peking duck pancakes
mini beef and guinness pies
crab and corn cakes with wasabi mayo and salmon pearls
honey baked ham, cheese, mustard and rocket piadina's
tartlet of basil and goats feta (v)
moroccan lamb parcels

Cocktail Menu

fork

vietnamese chicken salad with crisp rice noodles

fusilli with slow cooked duck ragou and parmesan biscotti

Hoi sin duck salad with orange, ginger, mint and crispy shallots

wild mushroom risotto with fresh parmesan and pesto

Ocean trout with nicoise salad and creme fraiche dressing

Select one fork dish for a 4 hour event or two for a five hour event

sweet

a selection of miniature ice creams

Mango & coconut crumble

creme brulee tart with caramelised orange

espresso crème brulee

minted lychee

Select one dessert item for a three or four hour event and two items for five hour events

Cocktail Menu

additional items

additional fork dishes

vietnamese chicken salad with crisp rice noodles

fusilli with slow cooked duck ragou and parmesan biscotti

Hoi sin duck salad with orange, ginger, mint and crispy shallots

wild mushroom risotto with fresh parmesan and pesto

Ocean trout with nicoise salad and creme fraiche dressing

One fork dish selection is included with a four hour event, two with a five hour event. Should you wish to offer more variety or add fork dishes to three hour events, please select above

cheese board selection

jindi triple brie

paddock rind wash

milawa blue

maffra cloth handmade cheddar

Provolone

piccante pecorino

should you wish to offer to your guests, please select three of the above cheeses to be served with quince paste, muscatels & crunchy baguette along with your coffee and dessert

Seated Menu

entree

goats cheese and caramelised onion tart with warm red pepper relish & pesto oil

hoi sin duck salad with orange, ginger, mint and crispy shallots

cured ocean trout with lemon dill crème fraiche on micro herb, tomato and cucumber salad

vietnamese chicken salad with crisp rice noodles

artisan fusilli with slow cooked duck ragout and parmesan biscotti

main course

roasted dukkah chicken breast with mint and date couscous and pomegranate jus

rosemary maple glazed chicken breast with roasted pear and rich pan jus

loin of lamb on parmesan and garlic mash with pinot noir jus

char-grilled eye fillet on choy sum salad, ginger soy dressing and crisp leek

eye fillet with eschalot and port wine jus and beetroot crisps

szechuan spiced duck breast with sticky pickled ginger mirrin glaze

barbequed salmon with wasabi butter and wakami

crisp skinned snapper with preserved lemon and caper sauce

dessert

pear and frangipani tart with pecan crumble and toffee sauce

chocolate panacotta with almond biscotti and berries

apple and date crumble, spiced oranges and vanilla bean ice cream

orange blossom brulee and citrus sorbet

All main courses accompanied by

bowls of roasted potatoes with garlic and rosemary

chef's selected salad to compliment meal

Seated Menu

To order in conjunction with a seated menu

on arrival

chef's selection of canapés

pre-entrée

glass of French Champagne and Tasmanian oysters with ruby grapefruit dressing (3 per guest)

cheese board selection

please select three of the following cheeses:

jindi triple brie

paddock rind wash

milawa blue

maffra cloth handmade cheddar

provolone

piccante pecorino

served with quince paste, muscatels & crunchy baguette

we are also to happy to assist in sourcing any
special menu requests

Menu

Beverage

continuous service of

domain chandon N.V.

squealing pig sauvignon blanc (NZ)

sticks yarra valley chardonnay (VIC)

james squire golden ale

cascade premium light

santa vittoria mineral water, orange juice and soft drinks

espresso coffee and selection of teas

upgrades available

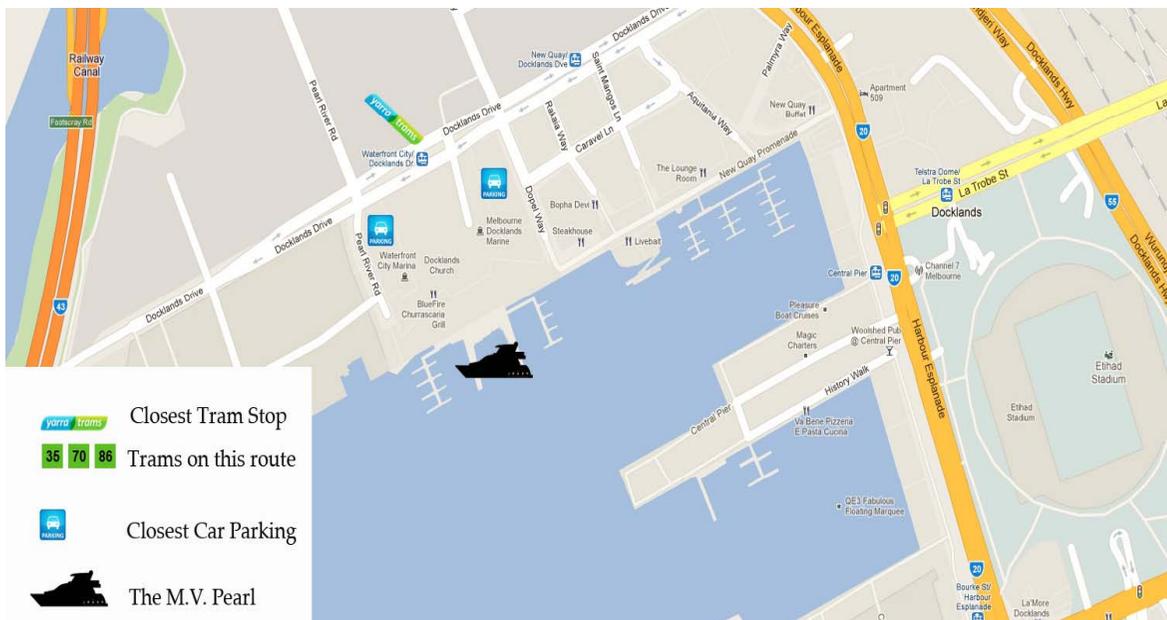
full bar - selection of spirits

laurent perrier french champagne

kronenbourg 1664 & hoegaarden white beer

**we are also to happy to assist in sourcing any
special beverage requests**

contact



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